



Louis Latour

MAISON FONDÉE EN 1797

BEAUNE ROUGE

2003

- REGION Côte de Beaune
- APPELLATION Beaune
- VILLAGE Beaune
- GRAPE VARIETY Pinot Noir

The Vine

- AVERAGE VINE AGE 30 years
- SOIL Clay and limestone.
- AVERAGE YIELD 45 hl/ha
- HARVEST Hand picked

Vinification & Ageing

- FERMENTATION Traditional in open vats
- AGEING 8 to 10 months ageing in oak barrels
- BARRELS Louis Latour cooperage, french oak, medium toasted

Description

The red wines that come from the vineyards surrounding the picturesque town of Beaune remain relatively undiscovered compared to its smaller, more famous neighbours. For this reason Beaune Rouge still represents extremely good value for money while providing an appealing introduction to the red wines of the Côte de Beaune.

Wine tasting

- TASTING NOTE Showing a deep garnet colour this wine has an impressive nose of leather and spices with smoky notes. In the mouth it is round and fat with balanced tannins with those spicy, leather flavours coming to the fore. This is a powerful wine tasting beautifully now but could easily be cellared also. Tasted 20/01/05
- CELLARING POTENTIAL 3-5 years
- FOOD PAIRING Grilled meat - "coq au vin" - mature cheeses.
- SERVING TEMPERATURE 14-15°

